Merrychef

402S Ovens

Model: ☐ 402S

Standard Features:

- Microwave-accelerated high-speed impinged hot air oven; cooks up to 15x faster than conventional convection ovens.
- MenuKey™ feature is standard, which allows you to program up to 256 menu items.
- "Ventless cooking" capability through built-in catalytic converter with full protein capability.
- Merrychef® technology allows use of metal cookware inside the oven, even when microwaves are used. Save time and money by using existing cookware.
- Touch Panel Controls provide access to menu items directly from the control panel for fast, easy operation. Customizable with icons and graphics.
- Removable top and bottom impingement plates for convection-only applications.

Options & Accessories

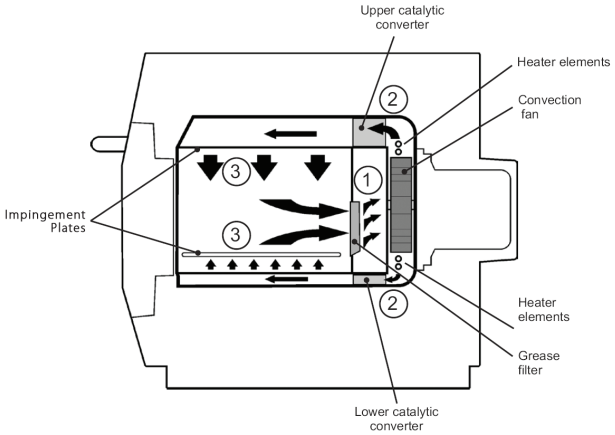
- Rack
- Cool Down Pan
- Oven Cleaner
- Oven Protector
- MenuKey™
- Griddle Pan
- Bread Basket
- Pizza Paddle
- Grill Pan Set

Specifications:

Introducing the latest innovation in ventless accelerated cooking from Merrychef®.

How It Works:
The convection fan pulls air in through the grease filter [1] which removes the majority of particulates from the air flow. The air is then heated and returned to the cavity through the catalysts [2] and impingement plates [3] to produce an even heat pattern in the oven. This heat layout minimizes the area where grease can build up, allowing food to cook evenly to produce a crisp, golden finish.

- The unit includes built-in catalytic converters eliminating the need for a ventilation hood.
- A standard metal baking tray can be used.
- Oven controls allow multi-stage programming. Each program offers up to six stages each with its own time, fan speed and microwave power settings.
- The Merrychef® MenuKey™ allows the user to upload and download new programs. A change of menu could be implemented simultaneously in remote sites using this feature.



Complies with ANSI standard.
Center for Devices and Radiological Health
Complies with regulation FCC18
Complies with CAN/CSA-C22.2 No 150-M89.

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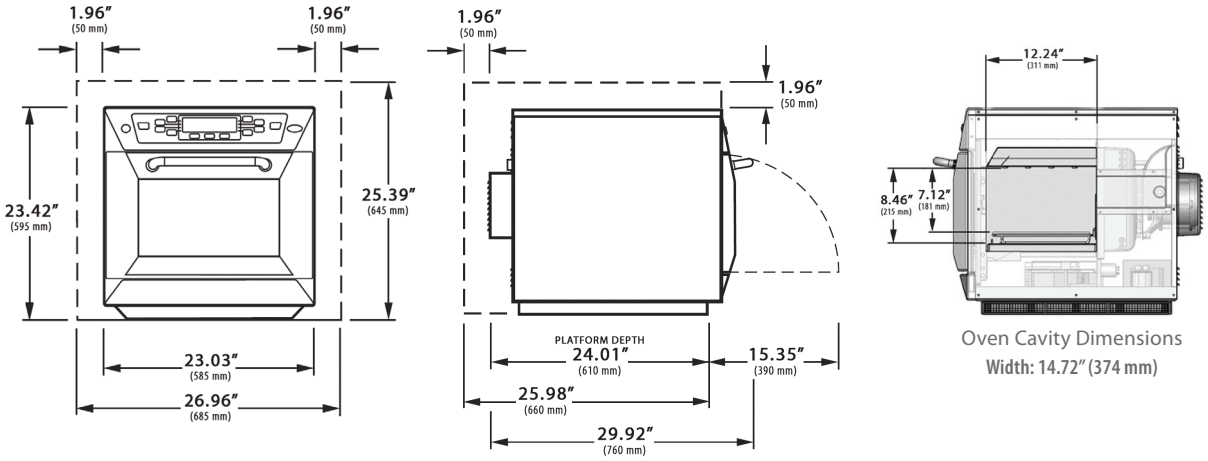
Enodis

Merrychef

Dimensions: (in/mm)



Oven Cavity Dimensions
Width: 14.72″ (374 mm)

Allow a minimum of 1.96″ (50 mm) clearance to side and rear to allow air to circulate freely. Specifications are subject to change without notice.

Dimensions:

Model No.	Over All Size			Net Weight
	Height	Width	Platform Depth	
402S	23.42″ (595 mm)	23.03″ (585 mm)	25.96″ (660 mm)	198 lbs. (90 kg)

Power Requirements:

Power input 6.25kW maximum

Electrical Supply					
Model	Voltage	Phase	Connection	Watts	Hz
402S	208	Single	NEMA L6-30p	1500	60
402S	240	Single	NEMA L6-30p	1500	60
402S	220	Single	NEMA L6-30p	1500	60
402S	220	Single	NEMA L6-30p	1500	50

Convected Heat:

3250 Watts Heating Element decreasing to 2500 Watts in Combination mode.

Temperature settings from 300°F (149°C) to 525°F (274°C) in 33.8°F (1°C) steps.

Microwave Power:

Output 1500 Watts (IEC705) @ 100%.
Safety System Agency approved monitored interlock door system.
Construction: Stainless Steel

Installation Information:

Away from major heat source.
Place on a flat surface suitable for weight.
Allow a minimum of 1.93″ (50 mm) clearance to sides and rear to allow air to circulate freely.
Allow sufficient clearance to the front of the oven for the door to open fully.

Merrychef® Guarantee:

Merrychef® USA, warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date the product is installed or eighteen (18) months from the date of shipment from our facility, whichever comes first.

For further information on Merrychef® products and service or advice on which machine suits you best please contact your sales representative or visit our website at www.merrychefusa.com.

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